

**Amendments to the Claims:**

This listing of claims will replace all prior versions and listing of claims in the application.

**Listing of Claims:**

1. (canceled).
2. (currently amended) A process for making filled snacks as dried by non-oil-frying comprising the steps of:
  - (a) kneading a wheat flour mixture to prepare dough;
  - (b) rolling said dough to prepare a dough sheet;
  - (c) steaming said rolled dough sheet, ~~cooling the rolled dough sheet and then cutting~~ a plurality of sections of a specified size and a specified shape from said steamed dough sheet;
  - (d) placing a dried filling on each of said sections;
  - (e) joining the opposite edges of each of said sections so that said filling is enclosed in each said section to prepare a wrapped dumpling, wherein in said step (e), the opposite edges of each of said sections are thermally compressed together by ~~using heated compression plates simultaneously applying heat and pressure so~~ that they are joined; and
  - (f) drying said wrapped dumpling by means other than oil frying.
3. (canceled).

4. (currently amended) A process for making filled snacks as dried by non-oil-frying comprising the steps of:

- (a) kneading a wheat flour mixture to prepare dough;
- (b) rolling said dough to prepare a broad dough sheet;
- (c) steaming said rolled broad dough sheet and then cooling said rolled broad dough sheet;
- (d) transporting said broad dough sheet, wherein in said step (d), a powder is applied to the surface of a conveying belt for transporting said broad dough sheet in an amount ranging from 0.0014 g/cm<sup>2</sup> to 0.0222g/cm<sup>2</sup> ;
- (e) slitting the broad dough sheet, as it has been transported, into specified widths to prepare a plurality of dough strips of narrower width;
- (f) cutting a plurality of sections of a specified size and a specified shape from said plurality of dough strips of narrower width;
- (g) placing a dried filling on each of said sections;
- (h) joining the opposite edges of each of said sections so that said filling is enclosed in each said section to prepare a wrapped dumpling by thermally compressing the opposite edges of each of said sections using heated compression plates so that they are joined; and
- (i) drying said wrapped dumpling by means other than oil frying.

5. (canceled).

6. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 4, wherein said step (d), the powder is at least one starch powder selected from the group consisting of potato starch, tapioca starch, corn starch and sago starch.

7. (canceled).

8. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 4, wherein in said step (h), the opposite edges of each of said sections are thermally compressed together by simultaneously applying heat and pressure so that they are joined.

9. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 2, wherein in said step (e), the heat is applied at a temperature within a range of 30°C to 150°C.

10. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 2, wherein in said step (e), the pressure is applied within a range of 0.1 kg/cm<sup>2</sup> to 50 kg/cm<sup>2</sup>.

11. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 9, wherein in said step (e), the pressure is applied within a range of 0.1 kg/cm<sup>2</sup> to 50 kg/cm<sup>2</sup>.

12. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 8, wherein in said step (e), the heat is applied at a temperature within a range of 30°C to 150°C.

13. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 8, wherein in said step (e), the pressure is applied within a range of 0.1 kg/cm<sup>2</sup> to 50 kg/cm<sup>2</sup>.

14. (previously presented) The process for making filled snacks as dried by non-oil-frying according to claim 12, wherein in said step (e), the pressure is applied within a range of 0.1 kg/cm<sup>2</sup> to 50 kg/cm<sup>2</sup>.

15. (currently amended). The process for making filled snacks as dried by non-oil-frying according to claim 2, wherein in step (c), after steaming said rolled dough sheet, ~~cooling the rolled dough sheet~~ is cooled to a temperature of 30°C or below before cutting the plurality of sections.

16. (currently amended) The process for making filled snacks as dried by non-oil-frying according to claim 8, wherein ~~in step (c), includes cooling the rolled broad dough sheet after steaming the rolled broad dough sheet, the rolled broad dough sheet is cooled to a temperature of 30°C or below before slitting the broad dough sheet.~~

17. (new) The process for making filled snacks as dried by non-oil-frying according to claim 15, wherein the rolled dough sheet is cooled by applying cooling air.

18. (new) The process for making filled snacks as dried by non-oil-frying according to claim 16, wherein the rolled broad dough sheet is cooled by passing the rolled broad dough sheet through a cold zone.

19. (new) The process for making filled snacks as dried by non-oil-frying according to claim 18, wherein the cold zone is maintained at a temperature between 15°C and -20°C.

20. (new) The process for making filled snacks as dried by non-oil-frying according to claim 18, wherein the surface temperature of the rolled broad dough sheet is cooled, by passing it through the cold zone, to a temperature of approximately 15°C.